

**PRELIMINARY AMENDMENT**  
**U.S. Appln. No. 09/866,610**

**On page 40, please replace the paragraph bridging pages 40 and 41 with the following:**

**A18** 200 g of fine granulated sugar and 164 g of dextrin, which were both carriers, were mixed under heating to obtain a molten product. To this was added 36 g of orange flavor and, when the mixture became uniform, it was added to an extruder having an extrusion plate. After extrusion, the extruded product was dried to prepare an orange extrusion flavor having an average particle size of 1000  $\mu\text{m}$ .

**IN THE CLAIMS:**

**Please enter the following amended claims:**

**A19** 1. (amended) A coating material comprising a fractionated yeast cell wall and at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols and starch hydrolyzates.

**2** 2. (amended) The coating material as described in claim 1, wherein the thickening polysaccharide is pullulan.

**A20** 4. (amended) A coated powder comprising a core substance in a powdery or granular form of 30 to 3000  $\mu\text{m}$  in an average particle size having been coated with 0.05 to 1.5 parts by weight of a coating material comprising a fractionated yeast cell wall and at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols per 1 part by weight of said core substance.

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*Cont. 200 7/1*  
5. (amended) The coated powder as described in claim 4, wherein the thickening polysaccharide is pullulan.

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*A21*  
7. (amended) The coated powder as described in claim 4, wherein the core substance is a flavor composition, a color material, an acidity regulator, a seasoning, a sweetener, a spice, a vitamin, a functional material or a mixture of two or more of them.

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*A22*  
9. (amended) A food or beverage composition which comprises the coated powder described in one of claims 4 to 8 and 12 to 15.

10. (amended) A perfumy cosmetic composition which comprises the coated powder described in one of claims 4 to 8 and 12 to 15.

11. (amended) A process for producing a coated powder, which comprises spraying a solution of a coating material comprising a fractionated yeast cell wall and at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols and starch hydrolyzates against a core substance in a powdery or granular form of 30 to 3000  $\mu\text{m}$  in an average particle size under stirring or in a fluidized state to thereby coat the core substance with 0.05 to 1.5 parts by weight of the coating material per 1 part by weight of said core substance.

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Please add the following new claims:

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*Sub B5-A23*  
12. (new) The coated powder as described in claim 5, wherein the core substance is a flavor composition, a color material, an acidity regulator, a seasoning, a

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Cont  
12/6  
83  
sweetener, a spice, a vitamin, a functional material or a mixture of two or more of them.

13. (new) The coated powder as described in claim 6, wherein the core substance is a flavor composition, a color material, an acidity regulator, a seasoning, a sweetener, a spice, a vitamin, a functional material or a mixture of two or more of them.

14. (new) The coated powder as described in claim 12, wherein the core substance is a flavor composition.

15. (new) The coated powder as described in claim 13, wherein the core substance is a flavor composition.

**IN THE ABSTRACT OF DISCLOSURE:**

**Please delete the present Abstract of the Disclosure and replace it with the following new Abstract of the Disclosure.**

**ABSTRACT OF THE DISCLOSURE**

A94  
A coated powder comprising a core substance of a flavor-containing composition or the like is provided which, when used to impart flavor to foods, beverages or fragrant cosmetics, does not undergo deterioration or disappearance of flavor in spite of heat treatment, which gives off flavor in a controlled manner of gradual and lasting release within the mouth upon uptake, and which shows an excellent oxidation stability. The coated powder is obtained by spraying a solution of a coating material containing a fractionated yeast cell wall and at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides,